

Easy to Cook / Ready to Eat • Moda Favourites

Homemade Ciabatta Loaf *	15
Chicken Croquettes • Romesco Dressing (10)**	29
Arancini Balls • Porcini Aioli (10)** v	29
200g Duck Liver Parfait • Homemade Chutney	25
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Fresh Burrata • Heirloom Tomato Salad v GF	30
Beetroot Salad • Roasted Pinenuts • Golden Sultanas v	19
Baked Figs • Jamon • Orange & Hazelnut Butter (6) ** GF	30
Bundaberg Jalapeños • Goat's Cheese • Avocado Purée (4) v	35
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Paellita By Javier • Queensland Seafood GF ♦	29
WA Octopus • Tropical Flavours GF	29
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Brisbane Valley Quail • Cabernet Sauvignon Vinaigrette *** GF	39
Victorian Lamb Ribs • Mojo Potatoes • Tomato Salad GF ♦♦ 20 mins	90
1.2 Kg Yardstick 16hr Short Ribs MB 2+ (for 2) GF	
Bravas Potatoes, Red Wine Sauce ♣ 20 mins	90
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Spanish Potatoes *** GF v	15
Seasonal Vegetables *** GF v	15
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Musician • White Chocolate • Orange & Cinnamon	15
Lemon Meringue Tart • Fresh Berries	15
Two Local Cheeses • Homemade Chutney • Lavosh (GF on request)	15

JAVIER'S TABLE EXPERIENCE

Ultimate Takeaway At Home

3 Courses, selected by the chef with signature dishes from the menu and dishes created from fresh seasonal produce (7 Tapas followed by 1 Brasa, then 3 Desserts).

All dietary requirements will be catered for.

\$110 pp

We Advise the simple following cooking instructions:

- * 10 mn in a 200°C preheated oven
- ** 5mn in a 200°C preheated oven or 1mn in Microwave
- *** 2mn in a Microwave
- ♦ 10mn in a 200°C preheated oven or 2mn in Microwave
- ♦♦ Reheat Aluminium Tray uncovered in a 180°C preheated oven
- ♦♦♦ Reheat Sealed Sous Vide Bag in Boiling Water for 5 mn
- ♣ Reheat Sealed Sous Vide Bag in Boiling Water for 20 mn

Order via our online form on our website before 20:00 for a next day, courteous, jovial but contactless Delivery or pick up from Moda! via phone on 07 3221 7655 or email functions@modarestaurant.com.au

Thank you for your Support!